

Tarocco Ippolito blood orange

March 2020, Primefact 1748, First edition

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Figure 1. A Tarocco Ippolito blood orange tree.



Figure 2. Tarocco Ippolito blood oranges.

Estimated maturity period

Region	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Sunraysia												

Origin

Tarocco Ippolito is a mid-season Tarocco blood orange selection from Italy. It was introduced to Australia by Auscitrus as a public variety.

Fruit quality

Table 1. Tarocco Ippolito blood orange fruit quality* characteristics.

Skin	Orange to red-orange at full maturity, smooth to slightly pebbled, rind easily removed at full maturity. External red skin blush not on all fruit.
Average rind thickness (mm)	4.9
Internal quality	Anthocyanin development is superior to both Tarocco Rosso and Tarocco Meli. Flavour is similar to that associated with the Arnold blood orange, but not as intense. Ippolito could be consumed as both fresh fruit and juice.
Average number of seeds	0.1
Juice per cent (%)	55
°Brix	10.0
Acid per cent (%)	0.93
Brix:acid ratio	10.8
Average fruit weight (g)	290
Average fruit diameter (mm)	83

*Juice quality levels considered adequate for harvest and developed by sequential analysis of fruit from top-worked evaluation trees.

Comments

- A mid-season maturing Tarocco selection with fruit capable of remaining in good condition on the tree longer than Tarocco Rosso.
- Internal and external pigmentation (anthocyanin) developed naturally in the field trials in 2012 in contrast to the other two Tarocco selections, Rosso and Meli.
- Cool storage of fruit (5 °C for several months) after harvest intensified the internal anthocyanin pigmentation with minimal reduction in fruit quality.
- Trees lack thorns (easier to harvest than Tarocco Rosso and Meli).
- Using Cit-tite® growth regulator to hold fruit on the tree longer could help to improve the internal sugar to acid ratio.
- The fruit was beginning to fall naturally from the trees in late August 2012, but there was no obvious deterioration in rind quality or 'off-flavours' in the fruit.
- Fruit size is larger than the Arnold blood orange (dominant blood orange on the Australian fresh fruit market).
- Potential exists for it to be used as a blended juice product to improve the quality of Moro blood (Arnold blood) orange juice.
- Large juice processor interest could stimulate the uptake of Tarocco Ippolito as it would ensure an outlet for 'over-run' fruit.
- Strong red pigment development in 2015 related to very cool winter conditions.

Table 2. Average yield per tree* on trees top-worked to Valencia orange.

Rootstock	Average yield per tree (kg)						
	2012	2013	2014	2015	2016	2017	2018
Citrange	15	74	41	95	77	125	75
Cleopatra	3	75	38	109	34	147	47
Trifoliata	23	63	32	79	62	108	80

*Average yield per tree results are from a small number of evaluation trees and should only be used as a general indication of the variety's potential yield.

There is commercial interest in Tarocco Ippolito due to its ability to produce anthocyanin pigmentation in 'warmer' regions, its thornless nature and larger fruit size than Arnold blood orange.

Acknowledgements

Auscitrus
 Citrus Australia Ltd (CAL)
 Department of Primary Industries and Regional Development, WA
 Hort Innovation Australia

**Hort
 Innovation**
 Strategic levy investment

**CITRUS
 FUND**

This project has been funded by Hort Innovation using the citrus research and development levy and funds from the Australian Government. For more information on the fund and strategic levy investment visit horticulture.com.au

Reference number: PUB20/154

State of New South Wales through the Department of Planning, Industry and Environment ("Department") 2020. The content has been developed by the Department using funds provided by Horticulture Innovation Australia Limited ("Hort Innovation").

The information contained in this publication is based on knowledge and understanding at the time of writing (December 2019) and was generated from field and nursery trees at Dareton Primary Industry Institute, Sunraysia, NSW, unless otherwise stated. Where quantitative data are presented (e.g. % Juice or rind thickness)

they are based on measured properties. Where qualitative data are presented (e.g. thorniness or tendency to split), they are based on observations or brief notes recorded in the field.

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